

SMALL PLATES

Small tastes locally sourced and globally inspired We recommend 2-3 per person

House Made Soup 8

Chipotle Fish Tacos 13

Cabbage, radish, cilantro crema

Monterey Bay Calamari 14

spicy aioli, lemon

Charcuterie 18

Cured meat, Local cheese, quince
Marcona almonds

Tuna Poke 14

California avocado, wasabi, lemon aioli,
crispy wontons

Country Wings 14

Chile lime sauce, buttermilk ranch dip

Vegetable Spring Roll 10

Sweet Chili

Kenter Farms Mixed Greens 10

Cucumber, radish, tomatoes,
Meyer lemon vinaigrette

Hearts of Romaine 11

Corn, cotija cheese, red onion,
cherry tomatoes, cilantro, radish

Add Chicken 7

Add Salmon 9

Add Shrimp 4 ea.

Charred Broccolini 8

Calabria chili, sea salt crystals

Duck Fat Fries 8

Chipotle Ketchup

CA Cauliflower 8

Vella jack, vadouvan spice, pine nuts, garlic

Brussel Sprouts 9

Pan roasted, balsamic candied pancetta,
smoked sea salt

SIGNATURE COCKTAILS

12

Drafted and Defined

Old fashioned

Rye whiskey, bitters, twist of
citrus, sugar

213 Dreamin

Anejo, Grapefruit, Lime,
Ancho Chile

Aviation

Hendricks Gin, St. Germaine,
Lime, Prosecco

Sheraton Sling

Jack Daniel's, Peach

Bayou Zinger

Southern Comfort, Grand Manier lemon,
tea, mint

Sheratini

Titos vodka, St Germaine,
grapefruit, lime

LAX Cosmo

Absolut Citron, lime,
cranberry agave, lemon

The Cucumber Cooler

Hendricks Gin, Cucumber, Lime

The Clover

Maker's Mark, Hennessy Agave,
lemon, orange

West Cost Manhattan

Bulleit Rye, Antica, Peychaud's, Luxardo

Zepa

Absolut Mandarin, St Germain, lemon
Agave, Prosecco



CALIFORNIA BAR + BISTRO



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WHITE

6oz/9oz

Gloria Ferrer, Brut, Sonoma, 2013	11/15
Ruffino, Prosecco DOC, Italy, 2013	11/15
Bollini, Pinot Grigio, Italy, 2015	10/14
Saint M, Riesling, Germany, 2014	11/15
Brancott, Sauvignon Blanc, New Zealand, 2016	10/14
Joel Scott, Sauvignon Blanc, Draft, 2014	7/11
Hess, Chardonnay, Draft, 2014	8/12
Landmark, Overlook, Chardonnay, Sonoma, 2014	11/15

RED

6oz/9oz

MacMurray Ranch, Pinot Noir, Central Coast, 2014	11/15
Wild Horse, Pinot Noir, Central Coast, 2014	14/19
Cellar No.8 Merlot, Napa, 2013	10/14
Duckhorn Decoy, Merlot, Napa, 2013	14/19
Cantina Zaccagnini, Montepulciano, 2013	11/15
Joel Gott 815, Cabernet Sauvignon, California 2014	11/15
Tamari Malbec Reserve, Argentina, 2014	10/14
Alamos, Red Blend, Argentina, 2014	10/14
Robert Mondavi, Cab., Napa, 2013	14/19
Daou, Cab, Paso Robles, 2015	19/23
Justin, Cab., Paso Robles, 2014	20/25
Stag's Leap, Petite Sirah, Napa Valley, 2013	21/26

DRAFT

Bud Light, American Pale Lager	6
Stella, Pilsner, Belgium	7
Blue Moon, Belgian-Style Witbier,	7
Shock Top, Belgian-Style Wheat Ale,	7
Angry Orchard, Crisp Apple Hard Cider	7
Sierra Nevada, Pale Ale	7
Hoptonic, IPA,, Smog City Los Angeles, CA, 9ABV 7.3	9
Angel's Demise, IPA Absolution Torrance, CA, 9ABV 7.2	9
Scrimshaw, Pilsner, North Coast Fort Bragg, CA, 8ABV 4.7	8
329, California Lager, Golden Road Los Angeles, CA, 7ABV 4.9	7
Lucky Duck, Agave Blonde Ale Venice Beach, CA, ABV 5.3	8
Old Rasputin, Russian Imperial Stout North Coast Fort Bragg, CA, 9ABV 9.0	9

DOMESTIC 6

Budweiser	Coors Light
Bud Light	Miller Light
Michelob Ultra	Sam Adams

IMPORT 7

Corona	Dos Equis
Heineken	Amstel Light
St PauliGirl (NA)	Guinness

CRAFT

Dudes California IPA, Torrance	7
Stone IPA, San Diego	7
Hanger 24 Orange Wheat, Redlands CA	6
Dudes Grandma's, Pecan, Brown Ale Torrance	7



Welcome to Costero,
a California Bar and Bistro,
focused on locally sourced
and globally influenced
drink and food.

Our Small Plates offer a
variety of flavors and textures,
are intended to share with
friends or enjoy solo, and are
composed with local ingredients
at the forefront and global
inspiration at the core.

Cocktails, Wine, and Beer are
all thoughtfully selected and
feature some of the best pairings
for Costero's cuisine, again
highlighting the best of what
coastal California offers.



Kung Pao Chicken 15
Chicken, hot pepper, bell pepper,
chili sauce, peanuts

Pasta 17
Garganelli rolled pasta, Fennel sausage,
heirloom tomatoes, kale,
grana padano cream

Niman Ranch New York Steak 39
14 oz. dry aged, herbed butter

Pacific Coast Salmon 23
Green apple-watermelon radish salad

PIZZETTE (5PM-11PM)
6" individual pizzas

Pepperoni 12
Bacon, peppers, mozzarella

Wild Mushrooms 11
Leeks, sundried tomato, mozzarella,

Margherita 10
Mozzarella, San Marzano, basil

Bianca 12
Prosciutto, wild arugula,
mozzarella truffle pecorino, parmigiana

BURGERS

Choice of Duck fat fries, house made slaw

Kobe Beef Burger 22
Smoked apple bacon, avocado,
asadero cheese, crispy onions,
jalapeno, chipotle aioli

Roasted Turkey Ciabatta 16
Applewood bacon, LTO, basil aioli

Veggie Burger 17
Fresh avocado, mozzarella, pickles

SUGAR

Baby Doughnuts 10
Caramel & chocolate dipping sauces

Butterscotch Budino 10
Warm caramel, sea salt crystals,
candied pistachios

Brulee 10
Changes seasonally,
ask your server for today's selection

Wood Stone Cobbler 10
Cobbler available from 5pm to 11pm
California berries, vanilla bean ice cream,
brown sugar crumble

Consumption of undercooked meat, poultry, eggs or
seafood may increase the risk of foodborne illness.
Before placing your order please inform your server
if a person in your party has a food allergy.